

Welcome to the Department of Catering and Hospitality

Our Aims:

The department aim is to equip students with the basic cookery skills and knowledge that they need to lead a healthy lifestyle. Students are encouraged to explore and be creative when producing different food outcomes. We endeavour to open the minds of students to try new foods and use their skills and understanding to develop their own meals and recipes.

Department Information:

The Department of Catering and Hospitality consists of three members of staff and is situated on the ground floor, lessons are taught in two specialist classrooms.

Department Staffing

Oliver Antonious - Head of Subject

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Anna Baker – Teacher

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Catering and Hospitality Key Stage 3

Key Stage 3 – Catering and Hospitality:

At North Oxfordshire Academy as part of their work with food, pupils will be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils will be taught to:

- Understand and apply the principles of nutrition and health
- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- Understand the source, seasonality and characteristics of a broad range of ingredients.

Key Stage 3 Programme of Study (Timeline) for Term 1 and Term 2:

(Similar formats of practical/ knowledge and summative assessments run throughout the academic year)

Year 7 Programme of Study	
1.	Health, safety and hygiene
2.	Flapjack practical
3.	Food preparation, cooking and presentation
4.	Soup practical
5.	Nutrition and menu planning
6.	Fruit muffin practical
7.	Planning a menu ASSESSED ACTIVITY (Summative Assessment)
8.	Apple and sultana crumble

Year 8 Programme of Study	
1.	Health, safety and hygiene
2.	Spicy bean burger practical
3.	Food preparation, cooking and presentation
4.	Thai green curry practical
5.	Nutrition and menu planning
6.	Swiss roll practical
7.	Planning a menu ASSESSED ACTIVITY (Summative Assessment)
8.	Stir-fry practical

Year 9 Programme of Study	
1.	Course Structure
2.	Understanding of importance of eggs
3.	Balanced breakfast
4.	How to make the best sandwich
5.	Two main types of BBQ
6.	Making/ Understanding soup
7.	Salads
8.	Bread
9.	Pasta
10.	Vegetables
11.	Mince
12.	Stews and Slow cooking
13.	Fish and Shellfish
14.	Quick cooking of meat/Cuts of meats
15.	Prep/Cooking/Nutrition around puddings
16.	Stir Frying
17.	Baking success
18.	Chicken welfare/ cuts of chicken

Home Learning:

All parents are encouraged to support their child by checking Show My Homework as staff within the faculty set homework regularly. These are logged for a Term ahead on SMHW.

[Year 7 Homework Document](#)

[Year 8 Homework Document](#)

[Year 9 Homework Document](#)

Catering and Hospitality Key Stage 4

Key Stage 4- Catering and Hospitality

At North Oxfordshire Academy GCSE Catering is about instilling a love of cooking in pupils. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

In this GCSE you should:

- Be prepared to work hard
- Be prepared to bring ingredients for practical lessons and practical assessed sessions
- Be committed to an amount of written work to support your practical work in order to be assessed
- Be prepared to come in some lunchtimes and after school to finish practical and written tasks

CATERING (SINGLE AWARD) ASSESSMENT	Weighting
<p>UNIT 1: Catering skills related to food preparation and service</p> <p>Controlled Task 120 marks (120 UMS)</p> <p>Two practical tasks selected from a bank of six WJEC set tasks. Internally assessed using WJEC set criteria and externally moderated.</p> <p>45 hours in total.</p>	<p>60%</p>
<p>UNIT 2: Catering, food and the customer</p> <p>Written Paper 1 ¼ hours 80 marks (80 UMS)</p> <p>One paper which will be externally set and marked. All questions compulsory and targeted at the full range of GCSE grades. The paper will contain short-answer, structured and free response questions drawn from the catering content.</p> <p>This examination will be available either as an electronic assessment or as a traditional written paper.</p>	<p>40%</p>

These units concentrate on the food preparation and service aspect of the hospitality and catering industry.

Areas of study

1. The industry – food and drink.
2. Job roles, employment opportunities and relevant training.
3. Health, safety and hygiene.
4. Food preparation, cooking and presentation.
5. Nutrition and menu planning.
6. Costing and portion control.
7. Specialist equipment.
8. Communication and record keeping.
9. Environmental considerations.

[KS4 Specification](#)

[Key Stage 4 Program of Study](#)

Key Stage 4 Programme of study (Timeline):

Throughout the year students develop and expand their practical skills through the production of a wide variety of food and catering outcomes. These are spread across the academic year.

Students are notified at the start of the course and provided with the programme of study. Students are provided with information and notice ahead of time to provide ingredients for practicals.

Home Learning:

All parents are encouraged to support their child by checking Show My Homework as staff within the faculty set homework regularly.

Hospitality Key Stage 5 Syllabus

Key Stage 5- Hospitality:

Pearson's BTEC Level 3 (QCF) is an important qualification that is always in demand by employers. At North Oxfordshire Academy Hospitality is about instilling a love of cooking in pupils.

In this BTEC you should:

- Be prepared to work hard and use their independent time effectively.
- Be prepared to bring ingredients for practical lessons and practical assessed sessions
- Be committed to an amount of written work to support your practical work in order to be assessed
- Be prepared to come in some lunch times and after school to finish practical and written tasks as and when required.

[Key Stage 5 Specification](#)

Key Stage 5 Programme of study (Timeline):

Year 12				
Unit 1	The Hospitality Industry			10
Unit 6	Food and Drink Service			10
Unit 22	Planning and Managing a Hospitality Event			10
Year 13				
Unit 2	Principles of Supervising			2
Unit 3	Providing Customer Service			8
Unit 11	Asian Food			10
Unit 10	European Food			10
				60 credits

Home Learning:

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